



2006 GIANT STEPS SEXTON VINEYARD CHARDONNAY

Review Summary



95 pts – WINE OF THE WEEK “The Sexton vineyard is at Coldstream, the winery at Healesville. Phil Sexton and his winemaker, Steve Flamsteed, are building a formidable body of work in the Yarra Valley, and this lovely, modern chardonnay is just one of the many beauties they have in their portfolio. There’s lots happening in the glass here: toasted nut, melon and nectarine aromas, multi-layered and yet refined and subtle throughout. A very good balance of fruit in a complex wine of line and length. Drinks well now, best before 2013.”

Huon Hooke
Sydney Morning Herald
March 2008

96 pts | 5 stars

“An outstanding young chardonnay from a difficult year in the Yarra. Fresh, with nutty aromas and lots of understated complexity. Tight palate with lovely texture. Depth of character with true finesse.”

Australian Gourmet Traveler Wine Magazine
TOP 100 New Releases
June 2009

93 pts “Pear and nectarine aromas, with a slight nuttiness and fine cool on the palate; tightly wound, and very long on the finish.”

James Halliday
2009 Wine Companion

91 pts

Robert Parker’s The Wine Advocate
February 2009, Issue 181

90 pts “Golden straw. Fresh melon, white peach and nectarine aromas are brightened by lemon zest and white flowers. Sharply focused orchard fruit and citrus flavors gain weight and breadth with air, picking up licorice and smoky lees. The citrus notes recur on the lucid, persistent finish.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
Jul/Aug 2008



90 pts “The oak in this wine is nicely integrated into the fruit, making it barely detectable amid the bold peach and melon flavors. Full and round in the mouth, then long and citrusy on the finish. Drink now.”

Joe Czerwinski
Wine Enthusiast
March 2009

88 pts “Light and fragrant, with grapefruit and melon flavors at the core and hints of white pepper and spice on the finish.”

Harvey Steiman, Wine Spectator Online
2008

20 Wines to Drink with Food

“A whole roast chicken in the Webber rubbed with sea salt, cumin, and coriander seeds, stuffed with half a lemon, a knob of butter, and two half bulbs of garlic – is my idea of Chardonnay heaven. Having already scooped plenty of industry praise, this is stylish, full-flavored Chardonnay assembled by Steve Flamstead and taken from the Sexton Vineyard, south of Healesville in Victoria’s Yarra Valley. Expect to find a tightly packed nose of grapefruit, nectarine, hazelnut, and sweet spice. While in your mouth, it is pure, intense, nicely structured and long. You might need to search a little harder than normal, but it’ll definitely be worth the hunt.”

Matt Skinner
The Juice 2009

★★★ “This wine’s rich and creamy texture is just the icing on the cake: Full-bodied, lush flavors of citrus and minerals are underscored by a touch of smoke, thanks to a judicious use of oak.”

Anthony Giglio
Food & Wine Wine Guide 2011

“There are some excellent single vineyard chardies, like this stunning example, which has flavour, balance, complexity and finesse.”

Sally Gudgeon
The Sun Herald
October 2008

GOLD MEDAL “Without doubt one of the best (and therefore one of the toughest) line ups of Chardonnay. Every nuance of Chardonnay present including whole bunch pressed, wild yeast, char oak, lees stirring, and high tone oak. It’s as if Australia has finally found its voice on Chardonnay.”

Yarra Valley 2008 Wine Show